

## Mysore Masala Dosa Recipe

### Ingredients:

Idli (Parboiled) Rice – 2 cups  
Fenugreek Seeds – 2 tsp  
Urad Dal – 1/2 cup  
Aval (Poha) – 1/4 cup  
Turmeric Powder – 1/4 tsp  
Rava – 1 cup  
Sugar – 1/2 tsp  
Salt as per taste  
Oil as required  
Onion Chutney (or Garlic Red Chilli Chutney) as required (recipe [here](#))

### For the Potato Masala:

Potatoes – 2 to 3 cups, boiled, slightly mashed  
Onions – 2 cups, finely chopped  
Green Peas – 1/2 cup, shelled, boiled (optional)  
Green Chillies – 2, finely chopped  
Ginger Garlic Paste – 1 tsp  
Mustard Seeds – 1/4 tsp  
Curry Leaves – few  
Salt as per taste  
Asafoetida Powder – a pinch  
Oil – 2 to 3 tblsp  
Cumin Powder – 1 tsp  
Turmeric Powder – 1 tsp  
Coriander Leaves – handful, chopped



### **Preparation:**

1. Combine and soak the rice, fenugreek seeds and urad dal for 4 hours.
2. Separately soak the aval for 1 hour.
3. Drain well.
4. Grind the aval first and then add the rice mixture.
5. Grind to a smooth batter.
6. Add salt and keep aside for 12 hours to ferment.
7. Add sugar, rava, turmeric powder and mix well.
8. To make the potato masala, heat oil in a pan.
9. Add the mustard seeds, curry leaves and asafoetida powder.
10. Fry for 30 seconds.
11. Add the onions and saute for a minute or two.
12. Add the peas, potatoes, green chillies, ginger garlic paste and mix well.
13. Cook for a minute.
14. Add cumin powder, turmeric powder, salt and stir well.
15. After another minute, add coriander leaves and remove from flame.
16. Heat a nonstick tawa over medium flame.
17. Pour a ladleful of the batter and spread well to make a thin dosa.
18. Add oil around the edges and cover with a lid for a minute.
19. Add 1 or 2 tblsp of the onion chutney to the centre and spread evenly.
20. Add 2 to 3 tblsp of the potato masala and fold the dosa into a triangle.
21. Cook for 30 seconds and remove.
22. Serve hot with coconut chutney and sambar.